1:Spier E-5 (1929-1932) 1933 NT15 River Yumans NT15
Maricopa

Parching with live coals in shallow bowls

252 [177] probably came into common use only after the introduction of wheat. Previously its use was primarily to prepare seeds and [263] beans for grinding. Salt (ẽs'i') was little used in cooking. In fact, they had no true salt but scraped up saline or alkaline deposits [317] found near certain sloughs.[24] (Curiously enough, they say that commercial salt is bitter!)

264 512 Only two meals a day were served: morning and evening. The morning meal was usually prepared at dawn, and when all had risen at sunrise, the family would eat. If a woman was seen preparing it after the sun had risen, they would call her lazy. Women were ordinarily away from home all day gathering foodstuffs. [857] Children who were left at home were expected to keep up the fire in order to have plenty of ashes on hand to roast with. Women had to spend a large part of their time grinding on the metate. They began preparing the evening meal in the middle of the afternoon: as soon as it was ready, they would eat it, that is, quite early, before sunset. This was the big meal of the day. (Breakfast and dinner had no special designations like ours.) There was no sort of grace before eating.

264 476 Women shared food. A woman would cook a large vessel full of pumpkin, then go about the village gathering bowls from other women, and share out the pumpkin in these until all was gone. She then carried them to the owners, who in turn brought her something.

264 Men ordinarily ate first, morning or evening; then the women and children of the household. But if there were present visitors [577] of either sex, friends and relatives, of whatever status, they were served even before the men. It happened to be the general rule that women served their husbands first, but this was because most foodstuffs were vegetal. Actually whoever cooked served the others first. Thus, men prepared the small game they killed —rabbits, fish, quail—and served their wives first. That is, "they treated each other alike."

[24] The salt gathering expeditions of Papago and Pima, with self-purification, were not made by the Maricopa (Lumholtz, *New Trails*, p. 269; Russell, *Pima Indians*, p. 94).

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415 inches in diameter, drawn into narrow necks with everted lips, two and a half inches in diameter. These had a total height of fifteen inches.

[727] A special jar was made to hold scalps. This ('ie'rhĺl,ȧtca'vĭs, "hair container") was nearly globular, had no neck or lip, but a small mouth only large enough to thrust the hand through. (I was not told the size of the vessel.) A clay plate covered the mouth.

Ladles or spoons of various sizes were made (kamota'dako"; kamota', "spoon"). Most of them must have been ladle-like (Pl. VII, *a*). I was told, however, that spoons had bowls the size of our soup spoons, with handles curving backward at the tip. Larger ladles were also made of wood (Pl. XIV, *a*, *b*).

A griddle (maðĭ'l), on which to bake wafer bread, was made in the form of a thin, shallow bowl (about twelve inches in diameter; less than a half inch thick). This was considered difficult to manufacture because it broke easily while being fired (Pl. VI, *i*).

531 415 Decoration was not applied to cooking pots and parching pans since these were soon blackened in use. Water jars were painted red over the exterior, ladles in their entirety. Bowls or cups were solid red or white inside and out, with designs in black. Designs seem to have been applied relatively rarely in the old days. The combinations of red and white surface colors and the polished surfaces of modern examples did not exist.

323 [317] The clay used for the body was common adobe (matgwĭnyatcau', "dirt for making things"), available anywhere within a few yards of the house. It was dug out with a stick, spread in the sun until well dried, and pounded fine on the metate. Fine sand was mixed with it; for every double-handful of adobe a like but scant quantity of sand was used. Sherds from the ancient ruins were also pounded up in place of sand tempering. Usually the mixed ingredients were then soaked with water, although the clay might be soaked before the sand was added. The batch was kneaded to the consistency of stiff bread-dough. The moulding of the vessel might start at once, but it was preferable to set the